



I Cacciagalli

Zagreo – Skin Contact Fiano

Appellation: Roccamonfina IGP, Cacciagalli, Teano (Ce)

Type: Skin-contact white or 'orange' wine

Varietal: 100% Fiano

Organic and Biodynamic

I Cacciagalli's Zagreo is a fresh, fat and confident skin-contact wine. Diane Iannaccone and Mario Basco of I Cacciagalli in Campania produce their extended skin contact 'orange' Fiano, "Zagreo" in amphorae with minimal intervention. The estate's terrain is volcanic, it lies on the foot of the dormant Roccamonfina volcano. Fiano thrives in the volcanic soils bringing minerality to its natural richness and aging potential.

Tasting Notes

Color: Bright golden.

Bouquet: Complex aromas of wild herbs, chamomile, and fresh hay overlay just-picked apricot, white peach, and pear.

Taste: In the mouth it is all confirmed with the typical Fiano notes of fruit, nuts and honey. There is also an earthy note and hints of citrus peel mid-palate that carries through on the lovely, skin-contact-tannic finish.

Alcohol: 13% (varies with vintage)

Serving Temperature: 10-12 C° (50-54° F).

Food Pairing

Fish starters, grilled, baked or fried fish main courses, vegetable dishes, mushroom dishes, and risotto.

Vineyard Notes

Area of production: Cacciagalli, Teano (Ce) 200m AMSL.

Elevation: 200 meters (650 feet) a.s.l.

Soil: Volcanic, limy-clayey with good organic matter.

Training System: Guyot.

Density: 4,400 vines per Ha.

Yield: 40-50 q/hectare.

Winemaking Notes

Harvest: Manual, the last days of September.

Yeasts: Ambient, native yeasts.

Vinification: Vinified and aged in amphora with long skin contact maceration. The finished wine is unfiltered and unclarified.



I Cacciagalli is a burgeoning estate in the northern region of Caserta, located at the foot of the spectacular, inactive volcano of Roccamonfina, in the land the ancient Romans called Campania Felix, a particularly fertile terrain which continues to yield exceptional products to this day. Diana Iannaccone is a young agronomist who decided to follow non-invasive methods of cultivation to respect the land of her family's estate and Mario Basco is a passionate wine connoisseur, not only for taste and aroma but also for the wine's individual story, the story of the men and women and the territorial peculiarities that a good wine can recall. Uniting Diana and Mario is not only their love for each other but also the love for their land; more than a business, theirs is a life's journey undertaken to share a common passion for wine and for their land, to live their lives fully present, where life happens, among those very vines and fields.